

VICTORIA A. WITKEWITZ

# 2022 Holiday Recipe Book



RECIPES FROM MY OUTDATED  
YET EXCEPTIONALLY CLEAN  
KITCHEN

RED  
BICYCLE  
BOOKS  
PUBLISHING

## AUTHOR'S NOTE

As the holiday season approaches it is easy to get carried away in the hustle and bustle of decor, shopping, and food.

Over the years of trial and error, disaster of various concoctions of sage, rosemary, and thyme, and perhaps parsley for good measure, there are a few face cringes in the process. Each year I work at creating and perfecting my recipes to deliver what I consider yum yum for the tum tum.

So this holiday season pause for a moment to think about who is truly special in your life, the memories you are sharing together, and if you are brave enough to start some new traditions.

What legacy will you leave today? Remember the most salient story you can write is your own!

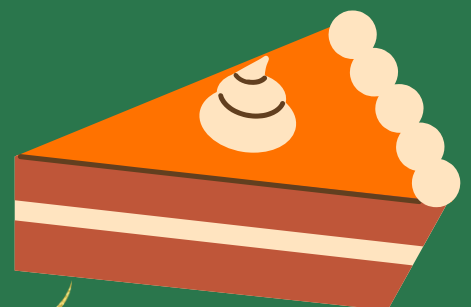
I am delighted to share my labor of love of food with you in this mini holiday recipe book.

Happy cooking. Happy Eating. Enjoy, then repeat.

From my heart to yours, happy holiday season and don't forget to save me a piece of pie!



Victoria





# Safety Tips

Cooking temperatures-follow guidelines at [www.foodsafety.gov](http://www.foodsafety.gov)

Always wash your hands before any food preparation. Prevent cross-contamination by minimizing contact with raw meat and eggs. When handling raw meat and eggs, ensure any surface touched is properly disinfected.

If possible, use food gloves when handling raw meats to limit cross-contamination.

Keep fruit and veggie prep away from raw meats and eggs at all times.

Do as much prep work as possible to prevent a scramble in the kitchen and less stress.

Be careful when adding ingredients to a hot pan of oil to prevent splash.

Okay, roll up your sleeves and get your favorite oven mitts.  
Let's get started!



Sides  
&  
Appetizers



# Quinoa Turkey Stuffing

## INGREDIENTS:

1 15.5 ounce can pinto beans (drained)  
1 small yellow onion  
1 cup quinoa  
1 small green bell pepper  
2 tablespoons Worcestershire sauce  
3 garlic cloves  
1 cup gluten-free panko crumbs  
1 pound ground turkey meat  
3 tablespoons oil for frying

## COOK TIME:

40 minutes or until an internal temperature of 165 degrees is reached

## SERVINGS:

Makes approximately 11 servings

## GLUTEN-FREE

## DIRECTIONS:

Drain pinto beans and set aside. Cook quinoa according to the package directions and let cool. Slice onion, garlic, and bell pepper and add to food processor with 2 tablespoons of Worcestershire sauce and the pinto beans. Place on the chop setting for roughly 1 minute.

Place the mixture into a mixing bowl. Add panko crumbs and stir. Slowly fold in the quinoa and the raw turkey meat. Mix well until all ingredients are combined.

In a frying pan or electric skillet add oil. Transfer the mixture to the frying pan and cook on medium heat for 25 minutes. Stir occasionally. Stuffing will be ready when the internal temperature is at least 165 degrees. Quinoa will be crispy with a golden brown color. Serve immediately.



# Veggie Spring Rolls with Orange Ginger Sauce

## SPRING ROLL INGREDIENTS:

1 package of rice/spring roll wraps (such as Blue Dragon)  
1/2 small red onion  
1/2 cup shredded carrots  
1/2 cup shredded broccoli  
1/2 finely diced cucumber  
1/2 cup shredded red cabbage  
8 mint leaves (optional)  
2 tablespoons coconut oil (for frying)

## SAUCE INGREDIENTS:

1 cup orange juice  
1 teaspoon freshly diced ginger root  
1 teaspoon freshly diced garlic clove  
1/4 cup gluten-free soy sauce  
1 tablespoon orange marmalade jam  
1 tablespoon hot sauce (such as Frank's)

## DIRECTIONS:

Make sauce. Finely dice garlic clove and ginger root. Add to a saucepan. Add 1/4 cup of gluten-free soy sauce and 1 cup of orange juice. Turn on medium heat. Add hot sauce and marmalade and stir. Bring to a boil. Adjust heat to low and simmer for 7 minutes. Stir occasionally. Let cool and set aside.

In a food processor add onion, carrots, broccoli, cucumber, mint leaves, and cabbage, or finely dice. Follow instructions on rice wraps. Carefully place a small spoonful of the chopped veggies into the wraps and fold over gently.

Add the oil to a new pan on medium heat. Gently place spring rolls for light frying, approximately 2 minutes. Remove from pan and serve immediately with dipping sauce.

## COOK TIME:

2 minutes

## SERVINGS:

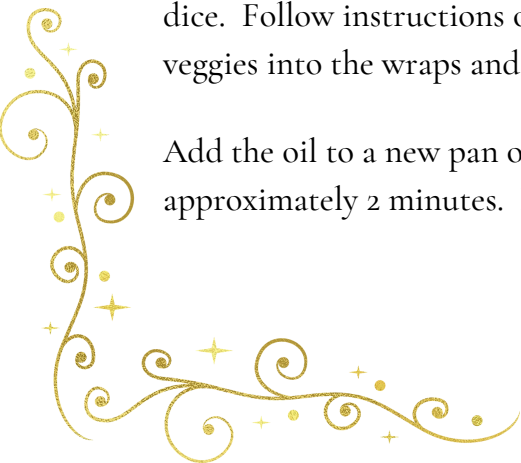
Makes approximately 3 cups of sauce and 10 spring rolls

## PREP TIP:

Purchase a bag of broccoli slaw or cole slaw mix



GLUTEN-FREE



# Double Squash Soup

## INGREDIENTS:

1 small acorn squash  
1 small butternut squash  
1 yellow onion  
1 32 ounce carton of chicken broth (such as Kitchen Basics which is gluten-free)  
1 teaspoon cinnamon  
1/2 teaspoon cardamom  
1 teaspoon nutmeg  
Sea salt to season squash  
4 tablespoons of unsalted butter

## COOK TIME:

Total time 1 hour 35 minutes (1 hour 15 minutes to bake squashes with an additional 20 minutes for soup cooking time)

## SERVINGS:

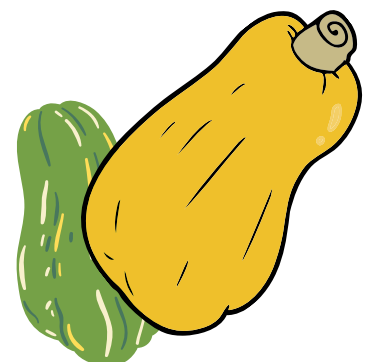
Makes approximately 8 servings

GLUTEN-FREE

## DIRECTIONS:

Preheat oven to 400 degrees. Slice butternut and acorn squash in half. Discard seeds. Sprinkle sea salt on top. Place squashes face down on a cookie sheet and cook for 1 hour and 15 minutes or until tender. Let cool for 15 minutes.

Chop the onion and add to dutch oven with 4 tablespoons of unsalted butter. Stir occasionally for 10 minutes. Add 32 ounces of chicken broth. Slowly scoop in the squash. Add cinnamon, cardamom, and nutmeg and stir for 2 minutes. Place on medium heat with lid and simmer for 20 minutes. Stir occasionally. Remove from heat. Contents will be hot. Carefully transfer to a blender to puree. Puree for 3 minutes. Serve immediately.





# Main Dishes





# Kalamata Chicken

## INGREDIENTS:

1 teaspoon Italian seasoning  
3 teaspoons garlic powder  
1 pound thin boneless chicken breasts  
1 fresh lemon (squeezed)  
1 cup grape tomatoes  
1/2 cup Sherry cooking wine  
1 cup Kalamata olives (drained, pitted)  
1 tablespoon chicken bouillon (such as Better Than Bouillon)  
2 cups rice of your choice  
1 tablespoon unsalted butter  
1 cup water

## DIRECTIONS:

Follow the package directions on the rice of your choice. In a frying pan or electric skillet add 1 tablespoon of unsalted butter. Season chicken with Italian seasoning and 2 teaspoons of garlic powder on each side. Turn on medium heat and cook thoroughly until the chicken reaches a temperature of 165 degrees, approximately 15 minutes. Turn off the heat.

Meanwhile, in a separate large saucepan, squeeze the lemon juice. Add 1 cup water, the Kalamata olives (drained), Sherry wine, 1 tablespoon of chicken bouillon, grape tomatoes, and 1 teaspoon of garlic. Cook on medium heat for 10 minutes.

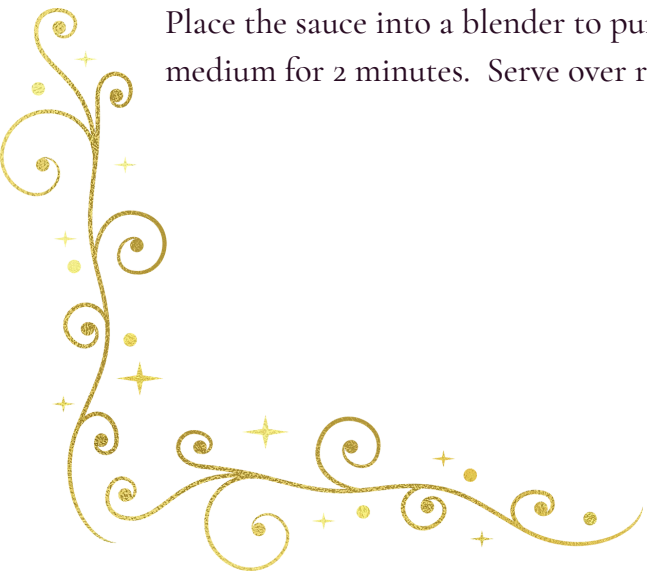
Place the sauce into a blender to puree. Add chicken into the pan with the sauce and heat on medium for 2 minutes. Serve over rice.

## COOK TIME:

35 minutes ensuring chicken reaches a temperature of 165 degrees or higher

## SERVINGS:

Makes approximately 4 servings



# Chicken Marsala

## INGREDIENTS:

1 pound thin boneless chicken breast  
1 cup Marsala wine  
1 tablespoon chicken bouillon (such as Better Than Bouillon)  
3 tablespoons unsalted butter  
8 ounce package button mushrooms  
1 cup heavy whipping cream  
1 teaspoon Italian seasoning  
4 garlic cloves (minced)  
1/4 teaspoon xanthan gum  
1/4 cup cold water  
2 cups pasta of your choice

## COOK TIME:

30 minutes or until chicken reaches internal temperature of at least 165 degrees

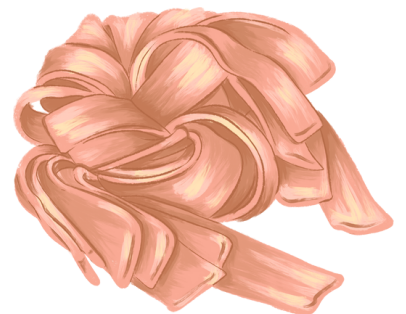
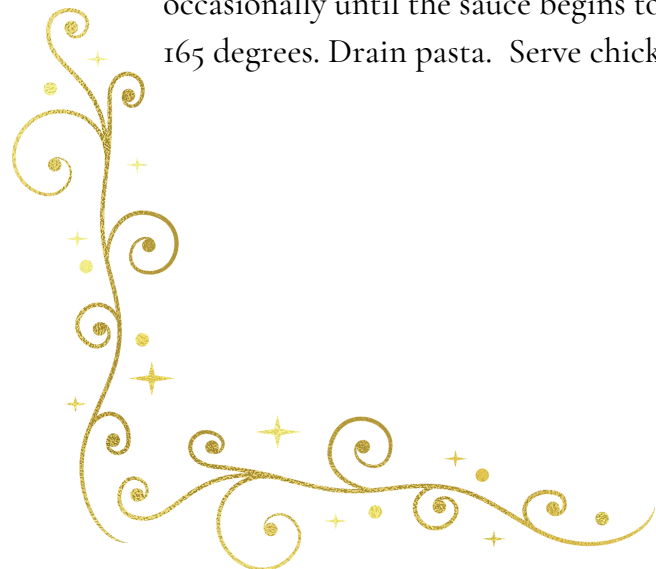
## SERVINGS:

Makes approximately 4 servings

## DIRECTIONS:

Mince garlic cloves. Add butter to an electric skillet or frying pan on low to medium heat. Add chicken and garlic to the pan. Sprinkle 1 teaspoon of Italian seasoning over the chicken. Cook chicken for 3 minutes then flip. The chicken should start to brown slightly.

Follow the directions on the pasta package. Add mushrooms, heavy cream, chicken bouillon, and wine to the skillet with chicken. Cover and cook on medium heat for 15 minutes. Lower heat to simmer. Add 1/4 teaspoon of xanthan gum to cold water. Stir until the xanthan gum begins to dissolve. Add xanthan gum mixture to the chicken. Stir occasionally until the sauce begins to thicken. Check that the chicken has reached at least 165 degrees. Drain pasta. Serve chicken, sauce, and mushrooms over pasta.



# Desserts



# Black Cherry Chocolate Spice Cake

## INGREDIENTS:

1 cup all-purpose flour  
3 tablespoons cocoa (such as Hershey's)  
2 large eggs  
1 teaspoon Chinese Five Spice  
1 teaspoon pure vanilla extract  
1/2 cup granulated sugar  
1 1/2 cups of frozen cherries (pitted)  
1 stick unsalted butter  
1 11.5 ounce bag of milk chocolate morsels  
1 8 ounce package sour cream

## BAKE TIME:

50 minutes or until cake reaches internal temperature of at least 165 degrees

## SERVINGS:

Makes approximately 12 servings

## BAKING TIP:

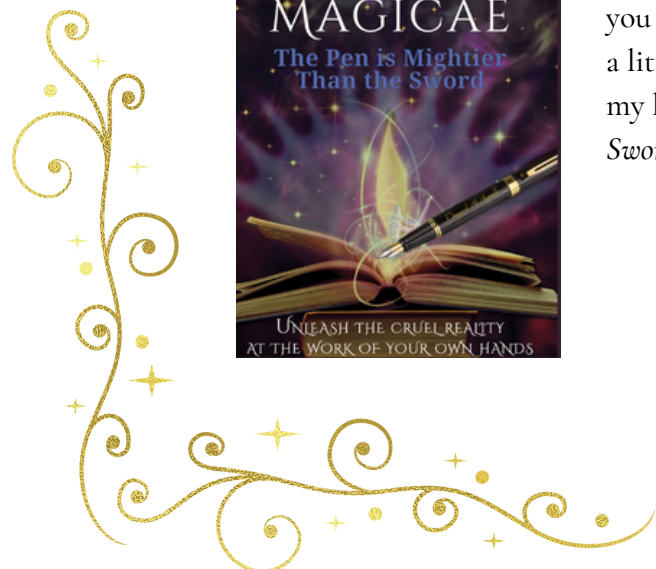
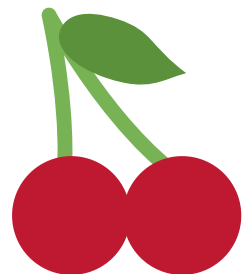
Use a glass pan

## DIRECTIONS:

Heat oven to 350 degrees. Place 1 and 1/2 cups of frozen cherries into a blender to pulse until chopped finely. Meanwhile in a mixing bowl add flour, cocoa, granulated sugar, and Chinese Five Spice. Stir gently. Soften butter in the microwave for about 30 seconds. Add butter, eggs, vanilla extract, and sour cream. Beat on high for 3 minutes until well combined. Fold in cherries and the bag of chocolate morsels. Mix with a spoon for about 2 minutes until well combined. Pour mixture into pan. Bake for 50 minutes or until the cake reaches an internal temperature of 165 degrees.



Is this time for a shameless self-promotion? Hey, you can't blame a girl for trying! Sometimes it takes a little *magicae* to make a recipe work. Check out my latest book *Magicae: The Pen is Mightier Than the Sword*. [Buy your copy today.](#)



# Cream Cheese Lemon Bars

## INGREDIENTS:

4 small to medium fresh lemons  
2 sleeves of graham crackers (such as Honey Maid)  
1 1/2 sticks unsalted butter  
3 large eggs  
3/4 cup confectioners' sugar (plus 1 tablespoon for dusting on top of bars if desired)  
1 teaspoon vanilla extract  
1 8 ounce package cream cheese  
1 package fresh raspberries (optional)

## BAKE TIME:

40 minutes

## SERVINGS:

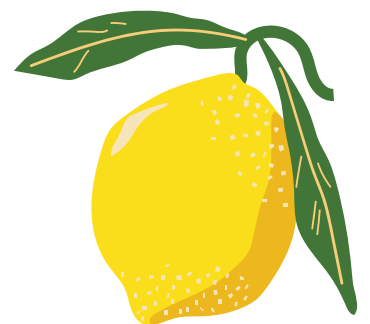
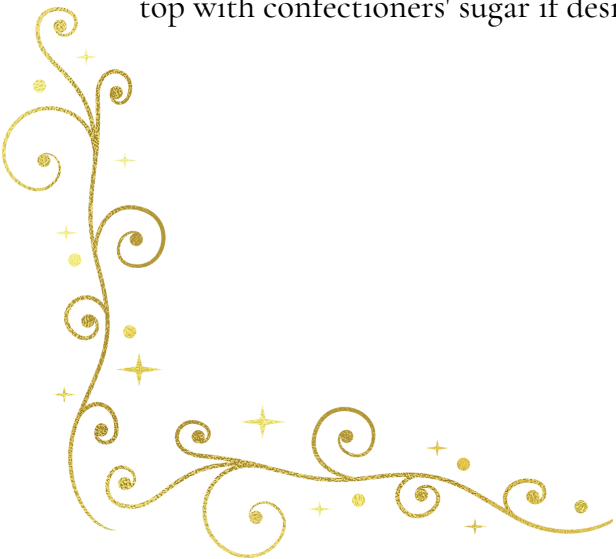
Makes approximately 12 bars

## DIRECTIONS:

Preheat oven to 350 degrees. Place graham crackers into a sealed plastic bag and use a rolling pin to mash graham crackers into crumbs. Melt butter in the microwave (about 1 and 1/2 minutes). Place graham cracker crumbs in a bowl and stir in the butter until it's moist. Press the crumb mixture into the baking pan. Bake for 10 minutes.

Meanwhile, press lemons for juice and discard. In a mixing bowl add the eggs, confectioners' sugar, vanilla extract, and cream cheese. Beat slowly for 4 minutes.

Remove the tray from the oven. Be careful and use oven mitts! Pour the lemon mixture over the top. Place back in the oven for an additional 30 minutes or until bars reach an internal temperature of 165 degrees or more. Let cool for at least an hour. Garnish fresh raspberries on top with confectioners' sugar if desired. Place in refrigerator. Cut into slices and enjoy.



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PUBLISHING

The story continues on...



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